

WHAT IS CLAIMED IS:

- 1 1. A non-yeast leavened fine bakery product with increased shelf life comprising an intermediate
2 or high moisture baked product having a water activity $a_w > 0.8$, the surface of said bakery
3 product having deposited thereon an effective amount of natamycin which is sufficient to
4 keep said product mould free when packaged for a storage time of 2 weeks or more at
5 ambient temperature.
- 1 2. The fine bakery product of claim 1, wherein said fine bakery product is selected from muffins,
2 waffles, tortillas, sponge cakes and the like baked products.
- 1 3. The fine bakery product of claim 1, wherein the water activity a_w of said baked product is
2 between 0.8 and 0.95.
- 1 4. The fine bakery product of claim 3, wherein the water activity a_w of said baked product is
2 between 0.8 and 0.90.
- 1 5. The fine bakery product of claim 3, wherein the water activity a_w of said baked product is
2 between 0.85 and 0.90.
- 1 6. The fine bakery product of claim 1, wherein the water activity of said baked product is
2 sufficient to keep at least a part of said deposited natamycin in dissolved form.
- 1 7. The fine bakery product of claim 1, wherein said effective amount of natamycin comprises
2 from 1 to 10 μg per cm^2 of the surface of said baked product.
- 1 8. The fine bakery product of claim 1, wherein said natamycin is deposited on said surface in an
2 amount sufficient to keep said baked product mould free for a storage time of 3 to 10 weeks.
- 1 9. The fine bakery product of claim 8, wherein said natamycin is deposited on said surface in an
2 amount sufficient to keep said baked product mould free for a storage time of 6 to 10 weeks.
- 1 10. The fine bakery product of claim 1, wherein said ambient temperature comprises a
2 temperature of 15 to 30 °C.
- 1 11. The fine bakery product of claim 10, wherein said ambient temperature is from 18 to 25 °C.

1 12. The fine bakery product of claim 1, wherein said product is packaged in a protective
2 envelope.

1 13. The fine bakery product of claim 12, wherein said envelope is of a moisture proof and/or
2 transparent material.

1 14. A process for increasing the shelf life of fine bakery products, comprising
2 - providing a baked fine bakery product having a water activity $a_w > 0.8$;
3 - spraying the outer surface of said baked product with natamycin to deposit an
4 effective amount of natamycin thereon;
5 - packaging said sprayed baked product into a protective envelope; and
6 - storing said packaged product at ambient temperature;
7 - the natamycin deposited on the surface of said bakery product being effective in
8 keeping said product mould free even when stored for 3 weeks or more.

1 15. The process of claim 14, wherein said natamycin is sprayed onto said surface in the form of
2 an aqueous suspension.

1 16. The process of claim 15, wherein said suspension contains natamycin in a concentration of
2 250 to 7000 mg natamycin per litre of water.

1 17. The process of claim 16, wherein said suspension contains natamycin in a concentration of
2 1000 to 4000 mg natamycin per litre of water.

1 18. The process of claim 15, wherein said natamycin suspension contains dissolved natamycin
2 and crystalline natamycin.

1 19. The process of claim 14, wherein said effective amount of natamycin comprises from 1 to 10
2 $\mu\text{g per cm}^2$ of the surface of said baked product.

1 20. The process of claim 14, wherein said natamycin is sprayed homogeneously on all outer
2 surfaces of said baked product.